The

GOLD NUGGET

BIRMINGHAM

Gold Nugget Beverage Presentation

Cocktails

Dry Martini	1.10	Daiquiri	1.25
Vodka Martini	1.10	Bacardi	1.25
Manhattan	1.20	Salty Dog	1.25
Rob Roy	1.30	Pink Lady	1.30
Bourbon Old Fashioned	1.25	Bloody Mary	1.25
Scotch Old Fashioned	1.35	Screwdriver	1.25
Between The Sheets	1.50	Cubre Libra	1.25
Champagne Cocktail	1.25	Singapore Sling	1.50
Gin or Vodka Tonic	1.25	John Collins	1.25
Whiskey Sour	1.25	Rum Collins	1.25
Gin Gimlet	1.25	Side Car	1.50
Tom Collins	1.25	Brandy Sour	1.25
Vodka Gimlet	1.25	Margarita	1.50

Highballs

GOOD ANY TIME

Scotch	1.30	Canadian Blend	1.30
Bourbon	1.20	Bonded Bourbon	1.30
Vodka	1.10	Sour Mash Whiskey	1.30
Gin	1.10	Brandy	1.25
Rum	1.20		

After Dinner

Triple Sec	1.10	Anisette	1.30
Courvoisier	1.30	Brandy Alexander	1.25
Cherry Heering	1.30	Creme de Cacao, Light or Dark	1.10
Brandy Ice	1.25	Drambuie	1.30
Tia Maria	1.30	Grasshopper	1.25
Cointreau	1.30	Pink Squirrel	1.25
Creme de Menthe Frappe	1.30	Galliano	1.30
B & B, Imported	1.30	Velvet Hammer	1.25
Chartreuse	1.30	Stinger	1.25
Angel's Tip	1.10	King Alphonse	1.10
Benedictine	1.30	Pousse Cafe'	3.50

Beer's

IMPORTED AND DOMESTIC

Michelob	1.00	Budweiser	.60
Lowenbrau	1.00	Miller's	.60
Heinekens	1.00	Falstaff	.60
Schlitz	.60	Blue Ribbon	.60

"Wine Courses"

SUGGESTED WITH DINNER

APPETIZERS

Delicious Golden Cream or Dry Sherry

MEAT

The Rich Flavor of Burgundy or a Fine Bordeaux

SEAFOOD

Refreshing Chilled Chablis or a Unique White Bordeaux

FOWL

A Fine Rhine Wine or Lively Sauterne

ITALIAN SPECIALTIES

A Delicate Full Bodied Chianti or a Mellow Rose

APPROPRIATE AT ANY TIME

CHAMPAGNE, SPARKLING BURGUNDY OR CRACKLING ROSE

Glass	1.25	Split Bottle	2.50	Bottle	8.50

IMPORTED WINES

Glass	1.00
Bottle	6.50

DOMESTIC WINES

Glass	.75
Half Bottle	2.50
Bottle	4.50

APPETIZERS

OYSTERS ON HALF SHELL (In Season)	1.25	GRAPEFRUIT JUICE	.25
SHRIMP COCKTAIL	.95	OYSTER COCKTAIL	.95
MARINATED HERRING In Sour Cream	.95	CHILLED FRUIT COCKTAIL, SUPREME	.65
CHILLED TOMATO JUICE	.25	KING CRABMEAT COCKTAIL	1.25

ASSORTED ITALIAN ANTIPASTO, Per Person 1.50

FROM OUR BROILER

CHOICE OF SOUP—FRENCH ONION, VICHYSSOISE OR MINISTRONE
INDIVIDUAL LOAF OF FRESH BAKED BREAD (WHITE OR RYE)

ENTREE INCLUDES SALAD BOWL WITH CHOICE OF DRESSING,
CHOICE OF POTATO, PILAF RICE, OR VEGETABLE DU JOUR

New York Cut Sirloin Strip Steak 5.50
WITH FRENCH FRIED ONION RINGS

Lady Sirloin Strip Steak with Broiled Tomato 4.95

Chateaubriand (per person) 5.50
WITH ONION RING, BROILED TOMATO, SAUTED MUSHROOMS

Filet Mignon with Onion Rings 4.95

Chicago Cut Rib Eye Steak with Onion Rings 4.50

Sirloin Butt Steak, French Fried Onion Rings 3.95

Lady's Filet Mignon 3.95
WITH SAUTED MUSHROOMS, BROILED TOMATO

Broiled Porterhouse Steak 4.95
WITH FRENCH FRIED ONIONS

Genuine Calf's Liver Steak, Rasher of Bacon 2.95

Two Double French Lamb Chops 3.95
WITH MINTED PINEAPPLE

Two Thick Center Cut Pork Chops 3.25
WITH APPLE RING

Broiled Chopped Steak (From Prime Beef) 2.95
WITH SAUTED ONIONS

Grilled Sugar Cured Ham Steak 2.75
WITH PINEAPPLE RING

Broiled or Southern Fried Half Chicken 2.75
WITH ONION RINGS

Broiled Cornish Hen 3.75
WITH WILD RICE AND BORDELAISE SAUCE

Beef Kobab Tenderloin en Brochette 3.75
WITH PILAF RICE

Steak Sandwich 2.95
Petite Mignon on Toast with
Grilled Onion, French Fried Potatoes

Chopped Steak Sandwich 1.95
King Size Hamburger with Grilled Onion and
French Fried Potatoes, Garnished
On Dark Rye or Giant Size Bun

SEAFOODS FROM THE LAKES AND SEAS

ENTREE INCLUDES: SALAD BOWL WITH CHOICE OF DRESSING, CHOICE OF POTATO OR VEGETABLE DU JOUR

Fisherman's Platter, Soft Shell Crab, Shrimp, Scallops, Oysters, Snapper 3.95
Broiled African Lobster Tail with Drawn Butter 4.95
Fried Deep Sea Scallops with Tartar Sauce 2.50
Broiled Whole Flounder Stuffed with Crabmeat 2.95
Fresh Fried Jumbo Shrimps 2.95
Broiled or Fried Red Snapper Steak 3.25
Fresh Fried Bon Secour Oysters 2.50
Baked Alaska King Crab Legs, Drawn Butter 3.75
Louisiana Fried Frog Legs, Tartar Sauce 3.50
Baked or Fried Soft Shell Crabs, Drawn Butter 2.95
Baked Stuffed Shrimp with Deviled Crabmeat 3.25
Baked Lobster and Crabmeat Au Gratin 2.95
Fried Trout Almondine, Sauted Almonds 2.95
Baked Stuffed Lobster En Shell, Thermidore 3.95
Filet of Sole, with Lemon Butter Sauce 2.95

ITALIAN DISHES AND SPECIALTIES

ENTREE INCLUDES: CUP MINISTRONE SOUP, AND SALAD BOWL WITH CHOICE OF DRESSING

Spaghetti with Meat Sauce or Tomato Sauce 2.25
Spaghetti and Ravioli, Tomato or Meat Sauce 2.25
Spaghetti and Cheese with Burnt Butter 2.25
Ravioli with Tomato, Meat or Cheese Sauce 2.25
Baked Breast of Chicken Parmigiana with Spaghetti 2.95
Sauted Chicken Cacciatore with Spaghetti 2.95
Veal Scallopine Marsala with Spaghetti 3.25
Scallopine of Veal Cacciatore, with Spaghetti 3.25
Veal Piccanti Sauted, Lemon Butter Sauce 3.25
Breaded Veal Cutlet, Tomato Sauce 2.95
Baked Veal Parmigian with Spaghetti 3.25
Italian Style Baked Lasagna 3.50
Chicken Titazzini Au Gratin 2.95
Bracciola of Filet Mignon Served in Tureen 3.95

SIDE DISH OF MEAT BALLS, ITALIAN SAUSAGE, MUSHROOMS OR CHICKEN LIVERS .50

PASTRIES, ICE CREAM AND CHEESE

SHERBET	.35	BAKED ALASKA (TWO)	1.95	CREME DE MENTHE PARFAIT	.80
SPUMONI	.40	ICE BOX PIES	.35	CREME DE CACAO PARFAIT	.80
ICE CREAM	.35	BAKED APPLE PIE	.40	CHERRIES JUBILEE	1.95
				CHEESE CAKE	.40

BEVERAGES

COFFEE, PER POT	.25	GRADE "A" MILK, PER GLASS	.20	CHOCOLATE MILK	.20
TEA, PER POT	.25	COFFEE	.10	ICE TEA	.20

HOMEWOOD, ALABAMA